

Lunch
Monday 22 December 2014

DENMARKhouse 

Cured Huon Salmon with slow cooked scallops,
green apple and salmon roe

Rolled pork belly with black pepper,
consommé gel and fried onion rings

Danish Christmas Eve dinner, confit duck leg, duck breast, braised red
cabbage, caramelized potatoes and red currant sauce

"Rød Grød med Fløde" berry consommé plunger served with fresh
berries, cream and white chocolate

Beverages

Champagne Taittinger

2013 Yarra Ridge Sauvignon Blanc

2013 Yarra Ridge Pinot Noir

Asahi

Coke & Coke Zero

Mount Franklin Lightly Sparkling & Still



This menu has been created by
Bente Grysbæk & Zoran Micevski
in conjunction with Shared Tables

After Party Christmas Drinks & Canapés

Seafood Bar

Smoked Huon Salmon with dill and mustard sauce
Prawns with Marie Rose dressing
Oysters with vinaigrette and lemon

Cocktails, Beers, Wines

Tom Collins - The Original Lemonade
Tanqueray Gin, fresh lemon juice and soda water

Southside - Crisp Mint Citrus Bomb
Tanqueray Gin, fresh lime juice and mint

Old Fashioned - The Classic Cocktail
Slate Bourbon, Angostura Bitters, castor sugar and maraschino cherries

The Bodum Plunger - A Denmark House Summer Creation
Kettle One Vodka, ruby red grape fruit and orange segments, Apani mineral water
served in the Bodum Plunger



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